

and prepared a crusty pork dish with ginger, shallots, and vegetables, and served sticky rice.

There it was back to the caterers. St. John's kitchen to prepare the "Hot Dishes." Attendees were divided into teams of 15 and each given a list of ingredients from which to devise a menu. From one of seven Mediterranean countries, each group also devised its table and served its meal to another group. Initial confusion quickly gave way to the rhythm of chopping and the style of sautéing as innate professional efficiency prevailed. Adelaide caterer **Cath Kerry** and her Tinseltown team incanted *caracaras* and whipped up a wonderful lunch with saffron and cumin. Stephanie Alexander, chef-pat in regalia, served the Greek-themed meal, and everyone savored about the food.

The new-day program included talks on "Parties and Food," the "Power of Food as a Symbol in Japan," the "Power of the Supperclub," and new ethnic meals. Poles of power was implicit in the "power" lunch at the Cell Block Theatre, a former prison where **Sean Moran** of **Sean's Patisserie** on nearby Bondi Beach served up a "sensuous" meal of caramel bignons (between loaves and meatballs) with herbed Boursin spreads and marbled pork, and charbroil with coconut. "Prawn galette" ruled it to be on the menu.

It was a good warning for the Power of Food and Sex banquet. No women had extensive galleys for drinks on the Opera House steps than they were reinforced by actors dressed as Roman soldiers who emerged from a 1930s tunnel, complete with a rope, and carried them into the darkened dining area. From "backstage" performed communion over casta and trust, the appetizer for a sexually suggestive menu that included mussels on a bed of black seaweed, a chicken breast in foie gras enlarded with half a hard-boiled egg, and a six-month-old desert cone that the waiters served first to the men. Shells, many clad in black leather carved in a woman's head on chains. Men and five covered in the (shiny) buff, and all the waiters poured into the tables and wine.

The 1996 age and female will probably go down in the annals as one of the most unusual, on a par with **Calvin Klein's** *Baroque* and *Archaia* in 1993. It was held at the State and Gallery of Australia during a two-day exhibit. The table was covered in velvet with ropes, and guests were served a meal of fresh (crab, lobster), house (meatballs), and blood (burgers).

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—Mona Evans



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